



# Blueberry Lemon Drop Scones

These are the best and easiest scones you will ever make; no pastry blenders or biscuit cutters are required.

## Ingredients

- 1¾ cups (245 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ cup sugar
- 1 tablespoon baking powder
- ¾ teaspoon salt
- 12 tablespoons (1½ sticks) butter, cold, cut into small cubes
- ¾ cup blueberries, or other fruit, chopped if large
- Finely chopped peel from 1 lemon or 1 teaspoon lemon flavoring (optional)
- 1 egg, large, beaten
- ½ cup half-and-half, cream, or milk
- 2 teaspoons vanilla extract

## Directions

Preheat oven to 400°, with rack in the center. Line sheet pan with parchment paper; set aside.

In the bowl of an electric stand mixer with paddle attachment, mix together All-Purpose Flour Artisan Blend, sugar, baking powder, and salt. Add cold butter and mix until a meal forms. Add blueberries and lemon zest and mix. In a separate small bowl or measuring cup, beat together egg, half-and-half, and vanilla. Add it to the flour mixture and mix together until just combined. Do not overmix. You can finish mixing with a rubber spatula; lightly pat into a ball in the bowl.

With a 2¼-inch scoop or large soup spoon, portion out a scoop of dough (about ¼ cup to 5 tablespoons for the larger scones) and drop it onto parchment paper. Repeat with all the dough. Lightly pat scones into their tallest shape by gently pressing the base inward, forcing the dough a little higher in the middle, and bake 15 to 20 minutes, until starting to brown on the bottom and in spots on the surface. Cool on a rack for at least 10 minutes. Serve warm.

NOTE: Sprinkle with large sugar crystals before baking for sparkling crunchy tops, or if you like a sheen on the scones, brush gently with half-and-half before baking.

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